M 2500

Standmixer
Blender
Mixer de table
Frullatore da tavola
Batidora
Batedeira
Bordmikseren
Tehosekoitin
Stolní mixér

Gebrauchsanweisung
Operating instructions
Mode d'emploi
Istruzioni per l'uso
Instrucciones para el uso
Instruções de serviço
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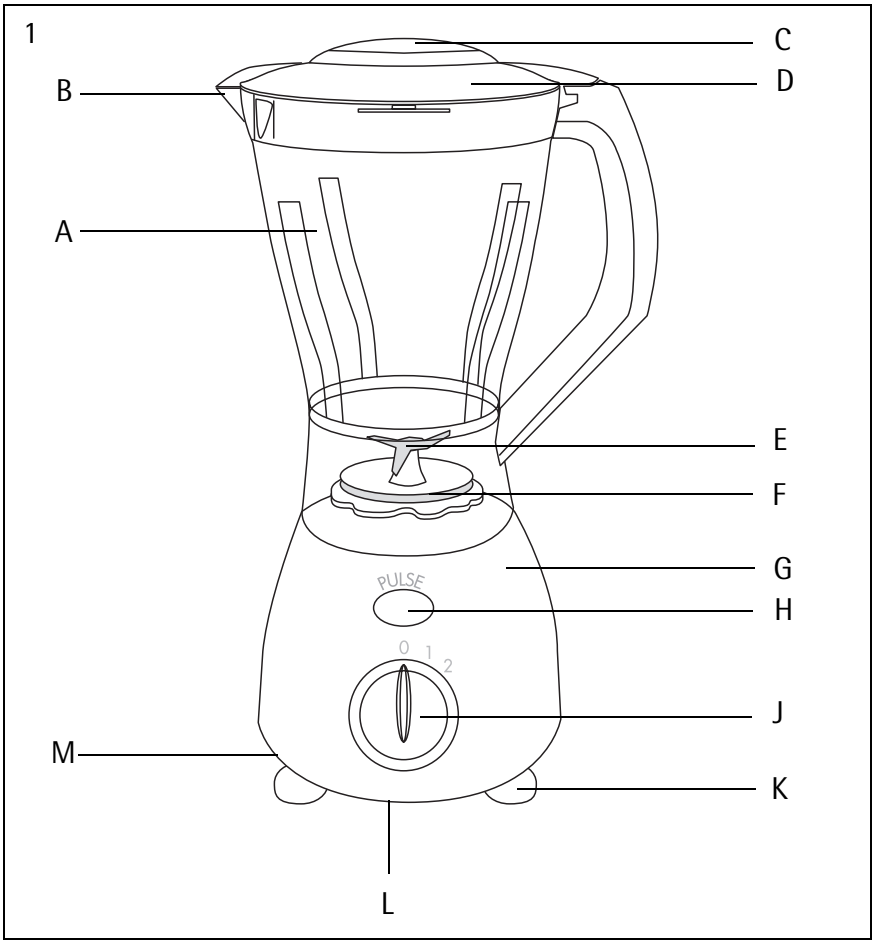
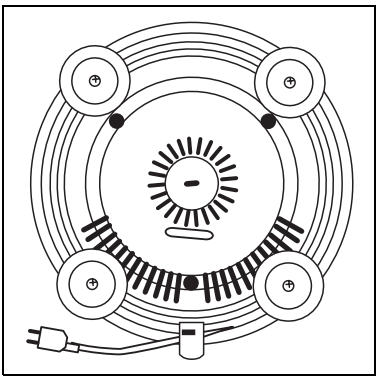
Návod k použití





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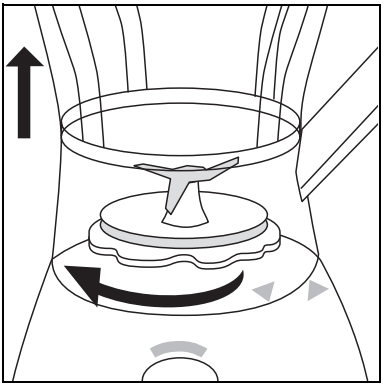

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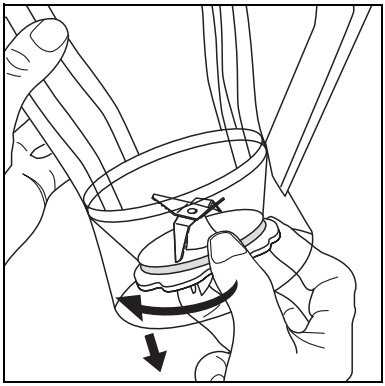

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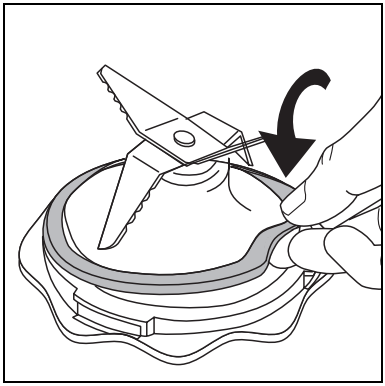

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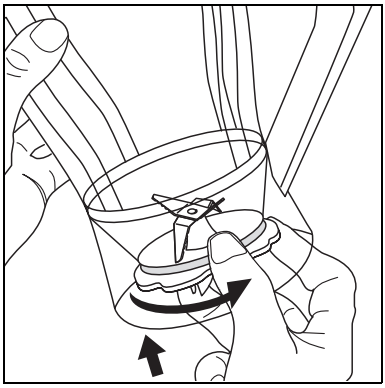

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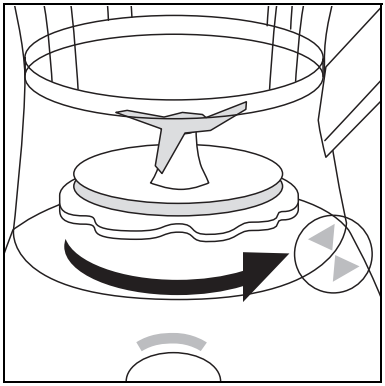

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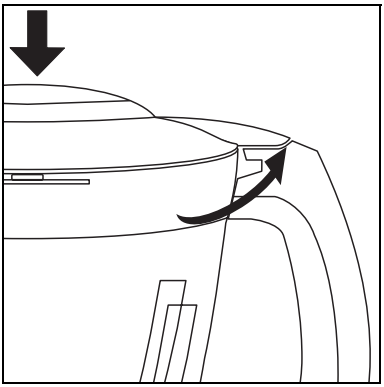

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GB Dear Customer,

Please read these instructions carefully. Pay special attention to the safety instructions on the first pages. Keep the instructions in a safe place for future reference. Give them to any new owners of the appliance.

Description (Figure 1)

- **A** Tank
- **B** Pouring outlet
- **C** Filler hole with cup (locking)
- **D** Lid
- **E** Blade assembly
- **F** Rubber seal
- **G** Motor housing
- **H** Pulse-Button
- **J** Speed selector
- **K** Non-slip feet
- **L** Cord storage drawer (on the bottom of the appliance)
- **M** Rating label (on the bottom of the appliance)

⚠ Safety Instructions

AEG electrical appliances meet the recognised technical and legal standards for safety. As the manufacturers, we nevertheless feel we should bring to your attention the following points on safety.

General Safety

- The appliance should only be connected to mains supplies with the same voltage and frequency ratings as those indicated on the Ratings Label.
- Never pull the plug out of the power socket by pulling on the cord.
- Never try to operate the blender if
  - the casing has been damaged,
  - the cord has been damaged.
- If the power cord for this appliance has been damaged, it should only be replaced, for safety reasons, by the manufacturer or Customer Service, or by a suitably qualified person.
- The appliance should only be repaired by a suitably skilled repair technician. Inappropriate repairs may cause considerable safety hazards. If repairs become necessary, contact AEG Customer Service, or your dealer.

Child Safety

- Do not leave the appliance running while unattended, or let children near the appliance unsupervised!

When operating the appliance:

- Never operate the appliance with your hands bare.
- Plastic parts should never be dried at or near direct sources of heat.
- The appliance must not be used for mixing dyes (paints, or lacquer, etc,). **This can cause explosions!**
- Do not pour **hot liquids** into the blender tank.
- When you have finished using the appliance, before cleaning, switch off and pull the plug out of the socket.
- The blade assembly should only be disassembled by an authorised technician.
- Never clean the motor casing under running water or soapy water.
- **Caution! The blade assembly is very sharp.** Be careful when taking the blender apart and re-assembling. **It may cause injury if handled incorrectly**
- Do not leave hard objects (for example spoons) in the blade assembly while running, and do not grasp the appliance with the hand inside the blender tank. **This may cause injury!**
- The manufactuer will not be responsible for any damage due to inappropriate use or incorrect operation.

This appliance meets the following EC guidelines:

- 73/23/EWG of 19.02.1973 "Low voltage directive", including Amendment guideline 93/68/EWG
- 89/336/EWG vom 03.05.1989 "Electro magnetic compatibility guidelines", including Amendment Guideline 92/31/EWG

Technical Data

Mains voltage: 230/240 V
Power consumption: 500 W

Possible applications

The blender can be used for mixing a wide variety of drinks, crushing ice, reducing fruit and vegetables, whipping cream, etc.

Cord storage drawer (Figure 2)

The appliance is fitted with a storage drawer at the bottom. If the connection cord to the power outlet is too long, it can be fed back into the drawer until it is the required length.

Disassembling the Apliance

☞ Take the plug out of the socket.

☞ Turn the tank **clockwise** and remove (Figure 3).

☞ Turn the blade assembly **clockwise** and remove (Figure 4).

⚠ **Caution!** the blade assembly is very sharp. It can **cause injury if handled incorrectly.**
Caution! Do not use force when taking the blade assembly out of the blender, as this might cause damage. If necessary, tilt it slightly when removing.

Assembling the blender

☞ Place the rubber seal on the blade assembly (Figure 5).

☞ Insert the blade assembly holding the blender downwards. Turn it **counter-clockwise to fasten it** (Figure 6)**. Caution! Handle carefully!**

☞ Place the tank on the motor casing and turn it counterclockwise till it reaches the end stop. The two arrows should be aligned (Figure 7).

☞ Set the lid on the tank and turn it till the nose is located directly over the handle (Figure 8).

ℹ The dual safety device only allows the blender to be operated if the tank and lid are correctly positioned (Figures 7 and 8). See paragraph on the "Dual Safety System".

☞ Insert the filler cup (Figure 1/C), and lock it in.

Operating the Blender

ℹ Place the blender on a level, dry surface.

☞ Open the lid (Figure 1/D) and put all the required ingredients in the tank. **Important!** Do not exceed the maximum capacity of 1.5 litres.

ℹ You can add other ingredients through the filler hole while the blender is running. You can use the filler cup in the lid to do this (Figure 1/C). Close the filler hole immediately after, to avoid splashing.

☞ Start the blender by turning the selector (Figure 1/J) to the right, or by pressing the Pulse Button (Figure 1/H).

ℹ We recommend starting with blender Speed 1, then progressing to Speed 2. The Pulse Button runs the blender at full speed.

☞ When you have finished using the blender, turn the tank **clockwise** and remove. Then turn the lid **clockwise** and remove.

Do not let the blender run for more than 3 minutes at a time. After running for 3 minutes, the blender should be left to cool for at least 10 minutes.

Dual Safety System

The appliance has a dual safety feature. This prevents the blender from being operated if the lid or the tank have not been positioned correctly.

You should nevertheless still keep children away from the appiance.

Ice crushing

The blender can be used for crushing ice. Always add a little water to the tank before using the blender to crush ice.

- ☞ Pour the water into the tank.
- ☞ Switch the blender on. Either speed may be selected. However, we recommend using the Pulse Button, as this will crush the ice more quickly.
- ☞ You can add more ice through the filler hole in the lid while the blender is running.

Care and Cleaning

Before cleaning the blender, take the plug out of the socket.

Make sure that no liquids get inside the motor casing!

Clean the casing with a damp cloth. **Never immerse in water or clean under running water.**

The tank and blade assembly can be cleaned quickly and safely using the Pulse Button.

- ☞ Pour warm water into the tank, with a few drops of washing-up liquid.
- ☞ Mix the water and wahing-up liquid, by pushing the Pulse Button briefly.
- ☞ Finally, rinse the tank under running water.

If necessary, the blade assembly can also be cleaned separately.

Be careful when rinsing the blade assembly (**The blades are sharp!**). Use only water and washing-up liquid. Never put parts of the appliance in a dishwasher.

When replacing the blade assembly, turn it **counterclockwise.** See paragraph "Assembling the Blender".

Waste disposal

Disposing of packing materials

Dispose of the packaging correctly. All packing materials are environmentally friendly and can be safely disposed of, or burned in a waste incinerator. All cardboard parts have been made from recycled paper, and should be returned to a recyclable paper collection point.

Disposing of the appliance

If and when you do not wish to use the appliance any more, please take it to the nearest Recycling centre, or to your dealer, who will take it back for a small charge.

Customer Service

This appliance has been manufactured to the highest quality standards. However, should a problem arise that cannot be resolved with the help of these user instructions, please contact your dealer, or AEG customer service.

Example recipes

Ingredients		Instructions
Soups/Starters		
Cream of Vegetable Soup		
250 g 125 g 100 g 1 1 l 1 Cup 1 tbsp	potatoes carrots celery onion meatstock Crème fraîche or cream chopped herbs salt, pepper	Wash and peel the potatoes, carrots, celery, and onion, and chop them into pieces. Add the chopped vegetables to 1/3 of the meat stock and bring to the boil. Cook for 10 minutes. Leave the vegetables and stock to cool, then blend finely at blender Speed 2. Bring the rest of the meat stock to the boil in a pot, add the vegetable purée, and bring briefly to the boil again. Season to taste with the Crème fraîche, salt and pepper Sprinkle with the chopped herbs, and serve.
Cold tomato soup		
750 g 1 3 tbsp 1 cup 1 2 tbsp 1 tbsp	tomatoes onion olive oil Crème fraîche lemon Balsamic vinegar chopped basil leaves salt, pepper, sugar	Cut the tomatoes open crosswise and blanch with hot water. Skin the tomatoes and cut into large pieces. Peel the onions and cut into pieces. Put the tomatoes and onion in the blender and mix to a fine pure at Speed 2. Add the lemon juice, oil, and vinegar. Season to taste with the salt, pepper, and sugar. Stir in the Crème fraîche.
Cream of Carrot soup		
500 g 1/2 l 1/8 l 1/8 l	carrots vegetable stock cream white wine chervil, parsley, salt, pepper, sugar	Wash and peel the carrots, and chop into pieces. Boil in 1/4 l vegetable stock for around 15 minutes. Leave to cool for a short time. Mix at blender Speed 2, then put them back in the pot. Add the rest of the stock and heat up the soup again. Add the white wine and cream to taste.

Ingredients		Instructions
Cold cucumber soup		
750 g 500 g 1 1 pinch 1 bunch 1 bunch	cucumber natural joghourt clove of garlic sugar, salt, pepper chives dill	Wash and peel the cucumber, halve lengthwise and core it. Chop the flesh into pieces and put in the blender with the garlic. Mix at blender Speed 2. Add the joghourt and mix well. Season with sugar, salt, and pepper to taste. Garnish with the dill and chives.
Humus (Hommos)		
250 g 3 table-spoons 30 ml 4 cloves 30 ml	cooked chick peas (canned chick peas can be used - rinse well) olive oil lemon juice garlic water	Blend all ingredients on setting 2 for 40 seconds or until smooth.
Cakes and pastries		
Pancake mix		
500 ml 3 1 pinch 250 g	milk eggs salt flour	Add the ingredients to the blender in the above order. Mix to a paste at blender Speed 2. Meanwhile, scrape off any flour sticking to the sides of the cup. Leave the paste to rise for around 15 minutes before using.
Melt'n'Mix Cake		
150 g 140 g 125 g 2 1 tea-spoon 60 ml	S.R. flour caster sugar butter or margarine, melted eggs vanilla milk	Pre-heat oven to 180 °C. Grease a 20 cm round cake tin. Place all ingredients into blender jug. Blend on setting 2 for 50 seconds, or until smooth. Spread mixture into prepared tin and bake for approximately 30-35 minutes, until golden. Cool and ice as desired.

Ingredients		Instructions
Drinks/Cocktails		
Iced Coffee		
2 tablespoons	instant coffee	Dissolve the coffee powder in boiling water, then leave to cool. Pour a little water into the tank, then add the ice and blend it using the Pulse Button. Blend all ingredients except cream on setting 1 for 30-60 seconds. Whip cream for 40 seconds. Pour into glasses and top with cream. Sprinkle with drinking chocolate.
50 ml	boiling water	
250 ml	milk	
½ cup	crushed ice	
100 ml	whipped cream	
Egg Nog		
250 ml	hot milk	Blend milk, rum and honey on setting 2 for 30-60 seconds. Add egg and blend on setting 2 for a further 20 seconds. Sprinkle with nutmeg and serve.
2 tablespoons	Rum	
2 tablespoons	honey	
1	egg	
	nutmeg	

Garantiebedingungen

AEG Kundendienst in Deutschland

Sollte dieses AEG Gerät wider Erwarten nicht funktionieren, wenden Sie sich bitte an unseren Service. Wir werden die Abholung und Instandsetzung durch unsere Werkstatt veranlassen.

AEG Kleingeräte-Zentralwerkstatt
Firma Trepesch GmbH
Steinstraße 500
90419 Nürnberg

In **Deutschland** stehen wir Ihnen für Fragen, Anregungen oder bei Problemen rund um unsere Kleingeräte und Raumpflegegeräte montags bis freitags von 8 bis 18 Uhr zur Verfügung.

AEG-Serviceline: 01805-30 60 80
(Deutsche Telekom 0,12 Euro/Min.)
Fax: 0911/ 3 23-49 19 30
E-Mail: service.kleingeraete@aeg-hausgeraete.de

AEG Kundendienst in Europa

In diesen Ländern gelten die Garantiebedingungen der örtlichen Vertriebsorganisationen. Diese können dort eingesehen werden.

In these countries our AEG sales organisations own guarantee conditions are applicable. Please obtain further details direct.

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Belgique/België, 1502 Lembeek, 02/363.04.44
Czech Republic, Hanusova ul., Praha 4, 02/6112 6112
Danmark, 7000 Fredericia, 70 11 74 00
España, Madrid, 1-885-2700
France, 60307 Senlis, 03-44 62 24 24
Great Britain, Service Force 08705 929 929
Hellas, 18346 ΜΟΣΧΑΤΟ, 01/4822646
Island, Reykjavik (Bræóurnir Ormsson hf), 91-3 88 20
Italia, 33080 Porcia (PN), 0434 39 41
Kroatien, 10000 Zagreb, 385 1 6323 333
Luxembourg, 1273 Luxembourg-Hamm, 4 24 31-443
Magyarország, 1142 Budapest, 36-1-252-1773
Nederland, 2400 AC Alphen aan den Rijn, 0172-468 300
Norge, 0516 Oslo, 22 72 58 00
Poland, 02-034 Warszawa, 022 874 33 33
Portugal, 2635-445 Rio de Mouro, (21) 926 75 75
Romania, Bucuresti, B-dul Timisoara 90, 01-444-25-81
Russia, 129090 Moscow, +7 095 956 2917, 937 7893
Slovakia, 81105 Bratislava, 07/4333 9757
Slovenija, Tražaška 132, 1000 Ljubljana, 01 24 25 730
Schweiz/Svizzera, 5506 Mägenwil, 062/889 93 00
Suomi, Porissa, puh. (02) 622 3300
Sverige, 10545 Stockholm, 08-672 53 60
Turkey, Tarlabasi cad no:35 Taksim/Istanbul-0, 262-7249420

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1. Mit dieser Garantie haften wir dafür, dass dieses neu hergestellte Gerät im Zeitpunkt der Übergabe vom Händler an den Verbraucher die in unserer Produktbeschreibung für dieses Gerät aufgeführten Eigenschaften aufweist. Ein Mangel liegt nur dann vor, wenn der Wert oder die Gebrauchstauglichkeit dieses Geräts erheblich gemindert ist. Zeigt sich der Mangel nach Ablauf von sechs (6) Monaten ab dem Übergabezeitpunkt, so hat der Verbraucher nachzuweisen, dass das Gerät bereits im Übergabezeitpunkt mangelhaft war. Nicht unter diese Garantie fallen Schäden oder Mängel aus nicht vorschriftsmäßiger Handhabung sowie Nichtbeachtung der Gebrauchsanweisungen.
2. Dieses Gerät fällt nur dann unter diese Garantie, wenn es in einem der Mitgliedsstaaten der Europäischen Union gekauft wurde, es bei Auftreten des Mangels in Deutschland betrieben wird und Garantieleistungen auch in Deutschland erbracht werden können. Mängel müssen uns innerhalb von zwei (2) Monaten nach dessen Kenntnis angezeigt werden.
3. Mängel dieses Geräts werden wir innerhalb angemessener Frist nach Mitteilung des Mangels unentgeltlich beseitigen; die zu diesem Zweck erforderlichen Aufwendungen, insbesondere Arbeits- und Materialkosten werden von uns getragen. Über diese Nachbesserung hinausgehende Ansprüche werden durch diese Garantie dem Verbraucher nicht eingeräumt.
4. Im Garantiefall ist das Gerät vom Verbraucher an die für seinen Wohnort zuständige AEG-Zentralwerkstatt zu versenden, wobei das Gerät gut zu verpacken ist und die vollständige Anschrift des Verbrauchers zusammen mit einer kurzen Fehlerbeschreibung in das Paket zu legen ist. Zum Nachweis des Garantie-Anspruchs ist der Sendung der Original-Kaufbeleg (Kassenzettel, Rechnung) beizufügen.
5. Garantieleistungen bewirken weder eine Verlängerung noch einen Neubeginn der Garantiezeit für dieses Gerät; ausgewechselte Teile gehen in unser Eigentum über.
6. Mängelansprüche aus dieser Garantie verjähren in zwei (2) Jahren ab dem Zeitpunkt der Übergabe des Geräts vom Händler an den Verbraucher, der durch den Original-Kaufbeleg (Kassenzettel, Rechnung) zu belegen ist; wenn dieses Gerät gewerblich genutzt wird, beträgt die Verjährungsfrist sechs (6) Monate.

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